

Honey Ginger Prawns Recipe

Ingredients:

- Prawns – 400 gms, peeled, deveined
- Oil – 1 tblsp
- Garlic – 2 cloves, minced
- Soy Sauce – 1/2 tblsp
- Honey – 3/4 tblsp
- Spring Onion – 1, chopped

For the marinade:

- Chinese Rice Wine – 1/4 tblsp
- Fish Sauce – 1 tsp
- Ginger Paste – 1/2 tblsp
- Black Pepper Powder – 1/2 tsp



Method:

- In a bowl, mix the marinade ingredients and marinate the prawns in this for 30 to 40 minutes.
- Heat oil in a pan.
- Stir-fry the garlic for 20 seconds.
- Add the prawns and cook for a minute.
- Add soy sauce and honey.
- Mix well and cook for a minute more.
- Add the spring onions and stir to mix well.
- Remove and serve hot with rice.